



Casanova di Neri

CERRETALTO

BRUNELLO DI MONTALCINO DOCG



GIOVANNI NERI TASTING NOTES

The 2012 Cerretalto is a wine with a strong charisma, in which the main traits of every Cerretalto joined together: richness, pleasantness together with freshness and elegance.

It shows a very young and brilliant ruby red. The nose is mineral and charismatic, with an intense red fruit melted with chocolate, liquorice and followed by hints of citrus, smoky notes and the unmistakable graphite. Long and wide in the mouth, this wine has a thick and dense tannic texture enhanced by the finesse and silkiness. Endless aftertaste. It should be opened 3 hours in advance at the right service temperature.

VINTAGE

2012

APPELLATION

Brunello di Montalcino DOCG

GRAPE VARIETY

Sangiovese 100%

VINTAGE NOTES

2012 winter was considered mild until February, when snow and frost hit the area quite heavily. Those conditions provided some water storage in the ground for the rest of the growing season and let the grapes ripen slowly and regularly. Spring and summer were quite dry meaning lower yields compared to previous vintages.

HARVEST

Manual, between end of September and beginning of October 2012

AGEING IN OAK BARRELS

36 months

AGEING IN BOTTLES

24 months

ALCOHOL/VOL.

15°

VINIFICATION

Manual selection of the grapes first and - after destemming - by optic selector, followed by a spontaneous fermentation without the addition of artificial yeast. Maceration is assisted by a falling down system, and everything is carried out inside open cone-shaped and temperature controlled fermenters for 29 days.

DRY EXTRACT (g/lt)

34,8

TOTAL ACIDITY

6,2

BOTTLING LOT.

516

SERVICE TEMPERATURE (°C)

16-17°